

b) at least one anti-crystallizing agent comprising a fraction of at least one compound selected from the group consisting of pyrodextrins with a molecular weight in the range of 1000 to 8000 daltons wherein the ratio by weight of anti-crystallizing agent to the soluble compound is in the range of 10/90 to 90/10 whereby the boiled sugar composition presents a microcrystallized surface layer; ~~and, the boiled sugar composition has the following physical characteristics, stability, translucency, and an absence of stickiness.~~

Claim 49. A boiled sugar composition according to claim 48, having a glass transition temperature above ambient temperature.

Claim 50. A boiled sugar composition according to claim 48, having a glass transition temperature of greater than 30° C for its effective water content.

Claim 51 (New) The boiled sugar composition according to claim 48, wherein the anti-crystallizing agent is hydrogenated or oxidized.

Claim 52. (Canceled)

Claim 53. (New) The boiled sugar composition according to claim 48, wherein the ratio by weight of anti-crystallizing agent to the soluble compound is in the range of 20/80 to 80/20.

Claim 54. (Amended) A boiled sugar composition according to claim 48, comprising by weight on a dry basis 25% to 35% of mannitol and by weight on a dry basis 65% to 75% of a fraction of hydrogenated dextrins, [whereby the boiled sugar composition presents a microcrystallized surface layer.]

Claim 55. (Amended) The boiled sugar composition according to claim 54, comprising by weight on a dry basis 65% to 75% of mannitol and by weight on a dry basis 25% to 35% of a fraction of hydrogenated dextrins.

Claim 56. A boiled sugar composition according to claim 48, wherein the pyrodextrins present a molecular weight in the range of 4000 to 5000 daltons.